

Fond du Lac County Senior Dinning Program Menu 2 Dates: November 22nd – December 24th, 2010

<u>Mon.,November 22</u> Oven Roasted Chicken Whipped Potatoes Gravy Baby Whole Carrots Diced Peaches Hunter's Pudding Sourdough Bread	<u>Tues.,November 23</u> Ring Bologna Ketchup German Potato Salad Steamed Cabbage Fruit for Salad Ranger Cookie White Bread	<u>Wed.,November 24th</u> Roasted Turkey Homemade Dressing Gravy WK Corn Cranberry Sauce Pumpkin Bars WW Dinner Roll	<u>Thurs.,November 25</u> HAPPY THANKSGIVING NO MEALS SERVED	<u>Fri.,November 26</u> NO MEALS SERVED
<u>Mon.,November 29th</u> Baked Ham in a Pineapple Sauce Scalloped Potatoes Rivera Blend Veg Carrot Raisin Salad Lemon Bar Russian Rye Bread	<u>Tues.,November 30</u> Meatloaf Ketchup Garlic Mashed Potatoes Peas Perfection Salad Ice Cream White Bread	<u>Wed.,December 1st</u> Spaghetti and Meat sauce Parmesan Cheese Italian Blend Veg Lettuce Salad w/ Italian Dressing Apple Crisp Italian Bread	<u>Thurs.,December 2</u> Roast Pork Loin Gravy Bread Dressing Red Cabbage Applesauce Vanilla Pudding w/ Dark Sweet Cherries White Bread	<u>Fri.,December 3rd</u> BBQ Chicken Red Jacket Potatoes Margarine Pat Asparagus Macaroni Salad Banana Vienna Bread
<u>Mon.,December 6th</u> BBQ Rib O'Brien Potatoes Spinach Creamy Coleslaw Sherbet Cornbread Muffin	<u>Tues.,December 7th</u> Meatballs in Mushroom Gravy Fluffy Rice Capri Blend Veg Tossed Salad w/ French Dressing Carrot Cake w/Cream Cheese Frosting Wheat Bread	<u>Wed.,December 8th</u> Salisbury Steak in Gravy Baked Potatoes Marg / Sour Cream Stewed Tomatoes Apricot Halves Pineapple Upside Down Cake Rye Bread	<u>Thurs.,December 9th</u> Pizza Casserole Italian Blend Veg Lime CC Salad Banana Cake Vienna Bread	<u>Fri.,December 10th</u> Sloppy Joes on a Bun Oven Brown Potatoes Baked Beans Peas and Cheese Salad Pears
<u>Mon.,December 13th</u> Baked Liver and Onions Mashed Potatoes Gravy French Cut Gr. Beans Ambrosia Salad Cherry Crisp White Bread	<u>Tues.,December 14th</u> Tuna Noodle Casserole Winter Blend Veg Apple Rings Ice Cream Russian Rye Bread	<u>Wed.,December 15th</u> Roast Beef Whipped Potatoes Gravy Carrot Coins Sunshine Salad Strawberry Shortcake Whole Wheat Bread	<u>Thurs.,December 16</u> Ham Loaf Au Gratin Potatoes Wax Beans Tomato /Onion Salad Fruit Cocktail Cake Marble Rye Bread	<u>Fri.,December 17th</u> Beef Stroganoff Buttered Noodles Broccoli Pickled Beet Salad Blueberry Torte Wheat Roll
<u>Mon.,December 20th</u> Chili Cheese Slice Crackers California Blend Fruited Gelatin Molasses Cookie Russian Rye Bread	<u>Tues.,December 21st</u> Swiss Steak Gravy Mashed Potatoes Cream Style Corn Copper Coin Salad Fresh Fruit White Bread	<u>Wed.,December 22nd</u> Pork Chop Suey Over Rice Soy Sauce Oriental Blend Veg Mandarin Oranges Peanut Butter Cookie Wheat Bread	<u>Thurs.,December 23</u> Baked Chicken Dumpling Gravy Brussels Sprouts Tropical Fruit Sherbet Apple Muffins	<u>Fri.,December 24th</u> MERRY CHRISTMAS NO MEALS SERVED

*Menus are subject to change

*2% Milk, and Margarine

Served with all congregate meals

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